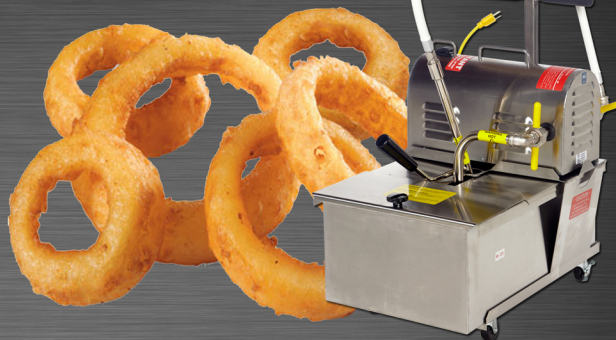




# RF Hunter™

pure oil filtration

- ✓ **COST SAVINGS**
- ✓ **QUALITY**
- ✓ **SAFETY**
- ✓ **RELIABILITY**



- Save 50% on annual oil costs
- Over 65 years of experience
- Durable, trouble free system
- 10-12 year average life span
- Hands-off filtration reduces risk
- Portable and easy to use
- Reduces labor costs
- Environmentally friendly
- Stainless & nickel plated steel

**Question:** How can you reduce costs significantly and deliver a fried food product that separates you from the competition and brings your customers back?

**Answer:**  **RF Hunter™**  
pure oil filtration

Whether you have a small 70 lb twin basket deep fryer or a battery of six 80 lb open vat fryers, oil is a commodity and it's expensive. It costs ~~\$60-\$80~~ to fill a 70 lb fryer. A battery of six 80 lb fryer could cost as much as ~~\$440~~ to fill. Twice a week!

By filtering your oil daily with the R.F. Hunter Filtration System, your oil will last **TWICE AS LONG**. For the operator with a small 70 lb fryer, that's an annual savings of ~~\$3,120 - \$4,160~~. If you're the large operator, that's an annual savings of ~~\$20,250 - \$22,980~~.

Plus, by using the R.F. Hunter Filtration System, the difference is in the **taste**. Clean oil in your deep fryer helps to deliver a high quality product, bringing the customer back again and again.

